

RESTAURANT*

== * TO BE NAMED LATER™ ==

— SHAREABLES —

HAND-BREADED CHEESE CURDS

horseradish ranch, house hop pickles • 11

LOADED NACHOS ^{GF}

house-smoked brisket, pico de gallo, jalapeños, cilantro-lime crema, queso, cotija cheese, tortilla chips • 13

CRISPY FRIED BRUSSELS SPROUTS

pickled chilies, bacon, parmesan cheese, black garlic aioli • 9

CHICKEN WINGS ^{GF}

celery, carrots, ranch

choice of sauce: garlic parmesan, buffalo, amber ale bbq, gochujang
sm • 12 || lg • 18

MKE GIANT PRETZEL

cheddar cheese sauce, ale mustard 14

KOREAN CAULIFLOWER

gochujang, pepitas, sesame seeds, green onions, cilantro-lime crema • 9

— SOUPS —

BEER CHEESE SOUP

aged cheddar, smoked gouda, india pale ale, bacon, pretzel croutons • 7

FEATURED SOUP OF THE DAY • 7

— KIDS —

served with fresh fruit • 7

CHEESEBURGER AND FRIES

MAC AND CHEESE

GRILLED ALL-BEEF HOT DOG

CHICKEN TENDERS AND FRIES

— SALADS —

add chicken • 5 || add salmon • 6 || add steak • 6

KALE CAESAR

kale, romaine, parmesan, sourdough croutons, creamy garlic dressing • sm 7 || lg 11

STREET CORN ELOTE SALAD ^{GF}

romaine, charred corn, pickled red onion, radish, cotija cheese, cilantro-lime dressing • sm 7 || lg 11

ROASTED BEET AND GRAIN SALAD

arugula, shaved beets, roasted beets, ancient grains, pecans, chèvre-citrus vinaigrette • sm 8 || lg 12

— ENTRÉES —

WISCONSIN FISH FRY

perch, seasoned fries, rye bread, brussels slaw, rémoulade • 17

PAN-ROASTED SALMON

ancient grains, roasted vegetables, kale pesto • 18

STEAK FRITES^A ^{GF}

grilled flank steak, arugula salad, chimichurri butter, seasoned fries, black garlic aioli • 18

SHORT RIB RAGU

beer-braised short ribs, tagliatelle pasta, parmesan, cremini mushrooms, fresh herbs • 17

ROASTED VEGETABLE AND GRAIN BOWL

roasted cauliflower, brussels sprouts, ancient grains, fresh herbs, cilantro-lime crema, pepitas • 13

add chicken • 5 || add salmon • 6 || add steak • 6

— DESSERTS —

MINI DONUTS *Ask for it to go!*

cinnamon sugar, pale ale caramel, chocolate sauce • 8

ROOT BEER FLOAT • 10

LIEGE WAFFLE SUNDAE

vanilla ice cream, door county brandy-cherry compote, chocolate sauce, candied nuts • 10

BACON CREAM PUFFS

maple-bacon profiteroles, whipped cream, malted vanilla ice cream • 10

— HANDHELDS —

all sandwiches served with chips and hop pickles

> substitute fries • 2 <

> substitute vegan burger for any beef patty <

gluten-free bun and beyond meatless burger available upon request

CHEESEBURGER^A

angus beef patty, Sargento natural cheddar cheese, brioche bun • 13

BURGER TO BE NAMED LATER^A

angus beef patty, bacon, caramelized onions, cheddar cheese, fried cheese curds, pretzel bun • 16

DOUBLE PLAY BURGER^A

angus beef patty, Johnsonville brat patty, havarti cheese, ale mustard, cherry compote, arugula, brioche bun • 16

GRILLED CHIPOTLE CHICKEN SANDWICH

grilled chicken breast, havarti, avocado, lettuce, tomato, chipotle aioli, cornmeal kaiser roll • 14

IRISH SAUSAGE

Johnsonville sausage, swiss cheese, russian dressing, crispy sauerkraut, rye sausage bun • 10

CHICKEN TENDERS

breaded chicken tenders, amber ale bbq sauce • 12

BBQ BRISKET GRILLED CHEESE

aged cheddar, smoked gouda, caramelized onion, bbq brisket, sourdough • 12

^{GF} - GLUTEN FREE

If you or any person in your party has a food allergy, please notify your server or bartender.

We believe in using locally grown and sustainably harvested products whenever possible as part of our commitment to protect our environment.

^AConsuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

— WINE —

Sparkling & Rosé



LA MARCA 12 • —
Prosecco

ROSEHAVEN 10 • 45
Rosé

White

PROVERB 6 • —
Chardonnay

CHATEAU ST. JEAN 8 • 30
Chardonnay

WOLLERSHEIM WINERY 6 • 20
“Prairie Fumé”

ECCO DOMANI 7 • 28
Pinot Grigio

TOM GORE 9 • 38
Sauvignon Blanc

KIM CRAWFORD 12 • 50
Sauvignon Blanc

CHATEAU STE. MICHELLE 7 • 27
Riesling

Red

MARK WEST 8 • 30
Pinot Noir

TERRAZAS DE LOS ANDES 9 • 40
Malbec

PROVERB 6 • —
Merlot

PROVERB 6 • —
Cabernet Sauvignon

STERLING VINTNER'S COLLECTION 9 • 45
Cabernet Sauvignon

BEER *Can & Bottle*

MILLER LITE

COORS LIGHT

LEINENKUGEL'S SEASONAL

MKE MVP 16oz

PABST BLUE RIBBON 16oz

CORONA

HEINEKEN

BADGER CLUB

HINTERLAND CHERRY WHEAT 16oz

COORS N/A

VIZZY HARD SELTZER **GF**

BLUE MOON LIGHTSKY 16oz

BEER *Draft*

MILLER LITE

MILLER HIGH LIFE

COORS LIGHT

BERNIE'S BARRELMAN ALE

LEINENKUGEL'S SUMMER SHANDY

BLUE MOON BELGIAN WHITE

TERRAPIN LUAU KRUNKLES

TERRAPIN HIGH & HAZY IPA

SPRECHER SEASONAL

THIRD SPACE HAPPY PLACE

LAKEFRONT RIVERWEST STEIN

— COCKTAILS —

LONG ISLAND ICED TEA TO BE NAMED LATER

SKYY Vodka, BARCARDÍ Superior Rum, Bombay Gin, Central Standard Brandy, Patrón Citrónge Orange Liqueur and house-made agave sour mix, topped with Pepsi • 13

BRANDY OLD FASHIONED

Central Standard Brandy, bitters, simple syrup and muddled orange with choice of sweet or sour • 12

THE TYPEWRITER

Jim Beam Peach Whiskey, fresh peach purée, lemon juice and Angostura Bitters, topped with ginger beer • 12

BUBBLER

SKYY Vodka, Malibu Coconut Rum, Monin Red Passion Fruit Syrup, pineapple and lemon juices, topped with Top Note Ginger Beer • 12

MILWAUKEE MARY

SKYY Vodka, bloody mary mix, Tajín rim, with your choice of draft beer • 12

RIVER WALK PALOMA

Hornitos Tequila, Patrón Citrónge Orange Liqueur, agave nectar, pineapple, grapefruit and lime juices, topped with Top Note Grapefruit Soda • 12

MONARCH TRAIL MARGARITA

Hornitos Tequila, Patrón Citrónge Orange Liqueur, house-made hibiscus syrup, lime juice and agave nectar • 14

EASTSIDER

SKYY Vodka, St-Germain Elderflower Liqueur, lemon juice and simple syrup, with fresh mint leaves • 12